

STARTERS

CAVIAR DAURENKI 52€
Avocado, scallops, crabs

THE "ONSEN" COOKED EGG FROM THE GALACHE FARM 55€
Mushroom ravioli, forest ceps mousse, emulsion of bacon

SCALLOPS SASHIMI 45€
Beet, fresh nut, shiso, milin

THE LEEK FROM LA SAUVAGERIE 43€
Goat cheese, hazelnut crumble, truffle

MAIN-COURSES

COD FISH 60€
little vegetables from Eric Roy, lemon and maviar sauce

BLEU LOBSTER 75€
Artichoke, coriander, coco, lemongrass/curry sauce

SQUARE IBERIAN PORK AT THE BINCHOTAN 64€
Mash parsnip, buckwheat, chestnuts, rosemary sauce

ROAST PIGEON FROM ANJOU 70€
Red beet, fig, blueberry vinegar

THE WAGYU A4 BEEF (Japanese origin, from Kagoshima) 120€
bintje croquette, wasabina sauce, grilled leek from la sauvagerie

CHEESES

FRANCK FAIVRE 26€
cheese selection

THE BAVARIAN OF BRIE DE MEAUX 18€
associated with olive

DESSERTS

EXOTIC 26€
Coco mousse, ginger, banana, mango sauce

CHOCOLATE AND PEAR 26€
Cardamom and cream chocolat bio andoa

APPLE AND PASSION FRUIT 28€
cinnamon shortbread, vanilla mousse, caramel sauce

Homemade products
Our prices extend all taxes and service included